



THIRSTY GOAT

CELEBRATIONS | PRIVATE EVENTS | CATERING



(608) 422-5500

Thirsty Goat

3040 Cahill Main, Fitchburg, Wisconsin 53711

Caroline Clanton, General Manager | Alexis Kokenzie, Assistant General Manager

Chef Gregorio Tlahuextl

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LUNCH BUFFETS

Cold Lunch Buffet

\$19.99/PERSON

Caesar Salad, sandwich buffet with ham, turkey, roast beef, assorted cheese, sourdough and marble rye bread, lettuce, tomato, onion, and condiments, kettle chips, and cookies

Hot Lunch Buffet

\$22.99/PERSON

Soup of the day, mashed potatoes with whiskey peppercorn gravy, seasonal vegetables, smoked pulled pork or chicken served with mini brioche buns, and brownies

SPECIALTY BUFFETS

Birthday Buffet

\$28.99/PERSON

Bavarian pretzel bites with beer cheese sauce, smoked chicken wings served with buffalo, bleu cheese, and BBQ, fruit & veggie tray, kettle chips with house made ranch, brisket with mini brioche buns, and from-scratch chocolate cake

Baby/Bridal Shower Buffet

\$24.99/PERSON

Fruit & veggie tray, tortilla chips with 3 dips, guacamole, pico de gallo, and hot chorizo cheese dip, taco bar with choice of chicken or pork, cilantro lime rice, and build your own sundae bar

Rehearsal Buffet

\$28.99/PERSON

Fruit & veggie tray, Swedish meatballs, tossed salad, seasonal vegetables, cheesy scalloped potatoes, smoked chicken quarters, baked cod, and fruit cobbler

Anniversary Buffet

\$39.99/PERSON

Artisan meat and cheese platter, stuffed mushroom caps, house made macaroni and cheese, Caesar salad, smoked brisket, broasted chicken, garlic breadsticks, chef's specialty cheesecake

DINNER BUFFETS

Midwest Buffet

\$28.99/PERSON

House salad, macaroni and cheese, smoked chicken wings, kielbasa sausage, kettle chips, cookies & brownies

Southwest Buffet

\$31.99/PERSON

Taco dip with seasoned ground beef, chicken or pork taco bar, cilantro lime rice, green pepper salad, and churros

Italian Buffet

\$42.99/PERSON

Italian baked chicken, beef stroganoff, cheesy scalloped potatoes, seasonal vegetables, Caesar salad, garlic breadsticks, and fruit cobbler

BBQ Buffet

\$46.99/PERSON

Prime brisket, baby back ribs, salt crusted baked potatoes, seasonal vegetables, coleslaw, cornbread, and chefs specialty cheesecake

PLATED ENTREES

All plated entrées are charged per person and served with house salad and assorted dinner rolls. Select 1-2 entrées.

Grilled Salmon*

\$41.99/PERSON

With seasonal vegetables & baked potato with sour cream

Half Smoked Chicken

\$37.99/PERSON

With seasonal vegetables & baked potato with sour cream

Pasta Primavera

\$28.99/PERSON

Seasonal vegetables tossed in a white wine cream sauce with linguini (vegetarian)

14oz Prime Rib*

\$44.99/PERSON

With seasonal vegetables & baked potato with sour cream

DESSERTS BUY THE PAN

Small pans feed 20-25 people. Large pans feed 40-50 people. Servings are appetizer sized portions.

COOKIES & BROWNIES \$100 / \$200

DRUNKEN PEACHES \$100 / \$200

FRUIT COBBLER \$110 / \$220

BREAD PUDDING \$120 / \$240

HOUSE MADE CHEESECAKES \$140 / \$280

ICE CREAM SUNDAE BAR \$130 / \$260

CHOCOLATE CAKE \$120 / \$240

BUY THE PAN

Perfect for offsite catering and deliveries. Small pans feed 20-25 people. Large pans feed 40-50 people.
Servings are appetizer sized portions.

STARTERS

CHIPS & DIP	\$95 / \$190
Kettle chips with ranch dressing OR tortilla chips with pico de gallo	
TACO DIP	\$120 / \$240
Traditional taco dip	
3 DIPS WITH TORTILLA CHIPS	\$110 / \$220
Served with fresh guacamole, pico de gallo, and spicy hot cheese with chorizo	
CHARCUTERIE BOARD	\$195 / \$390
Assorted deluxe cheeses, meats, nuts, fruits, olives, crackers, and spreads	
FRUIT & VEGGIE TRAY	\$170 / \$340
Assorted fruits and veggies, with house-made ranch	
ITALIAN BRUSCHETTA	\$130 / \$260
Tomatoes, basil, garlic & parmesan on garlic toast	
BAVARIAN PRETZEL BITES	\$130 / \$260
Served with hot cheese dip	
GOUDA MAC & CHEESE BITES	\$120 / \$240
Deep fried, served with house-made cajun ranch	
STUFFED MUSHROOM CAPS	\$150 / \$300
Hand stuffed caps with cheese, spinach, and artichokes	
ONION RINGS	\$120 / \$240
Hand-cut thick, beer battered rings, fried crisp, served with cajun ranch	
SHRIMP COCKTAIL	\$195 / \$390
Served with cocktail sauce and lemon	
SWEDISH OR BBQ MEATBALLS	\$145 / \$290
With whiskey peppercorn gravy or choose one of our signature BBQ sauces	

HOUSE FAVORITES

SMOKED PULLED CHICKEN	\$160 / \$320
Tossed in our House BBQ sauce and served with mini brioche buns	
GENUINE BROASTER® CHICKEN	\$180 / \$360
Breasts, legs, thighs, and wings cooked in our Broaster® - this is the best chicken you'll ever have!	
SMOKED CHICKEN WINGS	\$170 / \$340
Served with buffalo & blue cheese dipping sauces	
SMOKED PULLED PORK	\$160 / \$320
Tossed in our Sweet & Tangy BBQ sauce and served with mini brioche buns	
CHOPPED PRIME BRISKET	\$230 / \$460
Tossed in our house BBQ, with mini brioche buns	
SMOKED BABY BACK RIBS	\$230 / \$460
Tossed in our bourbon BBQ	
TACO BAR	\$160 / \$320
Served with tortillas, lettuce, cheese, sour cream, tomatoes, pico & jalapeño, chicken or pork	
<i>Substitute brisket</i>	\$190 / \$380
ITALIAN BEEF & FRENCH ROLLS	\$125 / \$250
Served au jus with sautéed onions and side giardiniera	
SMOKED KIELBASA & FRENCH ROLLS	\$140 / \$280
Polish sausages served with mustard	
MACARONI AND CHEESE BAKE	\$130 / \$260
<i>With Smoked Chicken, Pork, or Sausage</i>	\$155 / \$310
<i>With Brisket</i>	\$170 / \$390

SIDES & SALADS

TOSSED HOUSE SALAD	\$95 / \$190	CAULIFLOWER AU GRATIN	\$90 / \$180
Mixed greens with onion, tomato, carrots cucumber, cheese, and croutons		Roasted cauliflower in a creamy cheese sauce	
CAESAR SALAD*	\$95 / \$190	MASHED POTATOES	\$95 / \$190
Romaine, parmesan and croutons, tossed in a creamy Caesar dressing		Creamy house made mashed potatoes and whiskey peppercorn gravy	
SOUTHWEST PASTA SALAD	\$105 / \$210	CILANTRO LIME RICE	\$95 / \$190
Cavatappi pasta tossed with lime juice, salsa, garlic, olive oil, corn, black beans, tomatoes, olives, red peppers and onions, cilantro and ripe avocado		Our famous rice, a must try	
COLESLAW	\$90 / \$180	SEASONAL VEGETABLES	\$95 / \$190
Traditional slaw made fresh in our kitchen		Our Chef's choice	
CHEESY SCALLOPED POTATOES	\$95 / \$190	CREAMY CUCUMBER SALAD	\$115 / \$230
Hand-cut and served in a creamy cheese sauce		Thinly sliced cucumber and red onion in a tangy cream sauce	
		CORN BREAD	\$95 / \$190
		House baked corn bread served with butter	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

PRIVATE EVENT ROOMS



The **Tap Room** seats 75 and the Brew Room can be added for 35 additional guests. It has a private bar with 8 beers on tap, a semi-private patio area, 5 big screen TV's and a beautiful view of the pond. The room is perfect for rehearsal dinners, birthday parties, business lunches, work socials, holiday parties, and much more.



The **Brew Room** is a quiet space which holds up to 35. It can be reserved any day of the week.



The **Bar Area** can be reserved for up to 32 guests.



The **Screen Room** has a 105-inch projection screen TV for all major sporting events. The space can seat 50 with a private outdoor patio for 30 additional guests. It is adjacent to the main bar with a beautiful view of the pond and water feature..

POLICIES

At the time of reservation a valid credit card must be provided. Outside food or beverages are not allowed. TG has the right to refuse service or stop serving any individuals at any time.

Any decorations used must be affixed with painters tape. Confetti, glitter, gum, or anything that cannot be vacuumed is not permitted. A minimum of \$250 may be charged for property damage or excessive cleaning. Bringing in a dessert from a licensed bakery is allowed, please provide all serving utensils and plates, or the Thirsty Goat can provide them for a \$75 fee.

Cancellation must be 7 days prior to the event or 50% of the approved contract will be charged to the card on file. Cancellation within 72 hours will result in the card being charged the full amount for the event.

Smoking or vaping is not permitted inside or on TG patios. Per Wisconsin/dane county law and food safety, catered food can only be left out for 2 hours. If there are leftovers and you wish to take them with you must sign a liability agreement. Please provide your own containers or TG can provide them for a fee, based on amount of containers needed.

BEVERAGE PACKAGES: \$7 per ticket includes all tap & bottled beer, house wine and rail drinks. Soda and coffee are \$2.50/person with free refills. Cash, Limited or Open Bar packages also available.

SERVICE: Staffing for offsite catering available. The number of staff will depend on the size of the event. Staffing rate is \$25/hour/per staff member. All food and beverage items are subject to service charge and tax. The current service charge is 22%. State and local tax will then be added to the total amount.

DELIVERY: Disposable serving ware and utensils will be provided with all catering that is delivered. Chaffers and hot box rentals available, please ask for details. Disposable chaffers available for purchase for \$30 each; includes fuel. Ask about our beer and wine deals for delivery with your catering order!